

## CHRISTMAS COOKERY — TRADITIONAL & MODERN



### *about* CHRISTMAS COOKERY...

*These are all the good foods of Christmas —our best Christmas cakes, our superb Christmas puddings, the ham and the poultry; all the rich, wonderful foods that help make Christmas a special, happy family time.*

*Ellen Sinclair*

*Ellen Sinclair, Food Editor  
Australian Women's Weekly*



*These are all the well-loved foods of Christmas — the rich cakes, steaming puddings, glazed hams, turkey — all the trimmings that help make this happy time a really festive occasion.*



- W 1** Roast Turkey
- W 2** Roast Loin of Pork
- W 3** Roast Duck with Brandied Peaches
- W 4** Glazes for Ham
- W 5** Christmas Pudding
- W 6** Rich Christmas Pudding
- W 7** Sauces for the Pudding
- W 8** Christmas Icecream Cake
- W 9** Jellied Plum Puddings
- W 10** Economical Christmas Pudding
- W 11** Fruit Mince Pie
- W 12** Scottish Black Bun
- W 13** Punches
- W 14** Pineapple Crush
- W 15** Fruit Health Punch
- W 16** Chocolate Dessert Cake
- W 17** Chocolate Rum Sticks
- W 18** Chocolate Fruit Squares
- W 19** Irish Fruit Cake
- W 20** White Christmas Cake
- W 21** Festive Fruit Cake
- W 22** Rich Fruit Cake
- W 23** Madeira Fruit Cake
- W 24** Hazelnut Cherry Cake
- W 25** Nut Cake
- W 26** German Stollen
- W 27** Currant-Cherry Cake
- W 28** Pineapple Fruit Cake

## BRANDY SAUCE

If you have a big family gathering at Christmas, or a large group to entertain, you'll find this a delicious sauce for the Christmas pudding; it is in quantities to serve 25.

## BRANDY SAUCE

- |                                   |                          |
|-----------------------------------|--------------------------|
| <b>2 cups full-cream</b>          | <b>¾ cup sugar</b>       |
| <b>milk powder</b>                | <b>1 cup cream</b>       |
| <b>1. 5 litres (6 cups) water</b> | <b>¼ to ½ cup brandy</b> |
| <b>⅔ cup custard powder</b>       |                          |

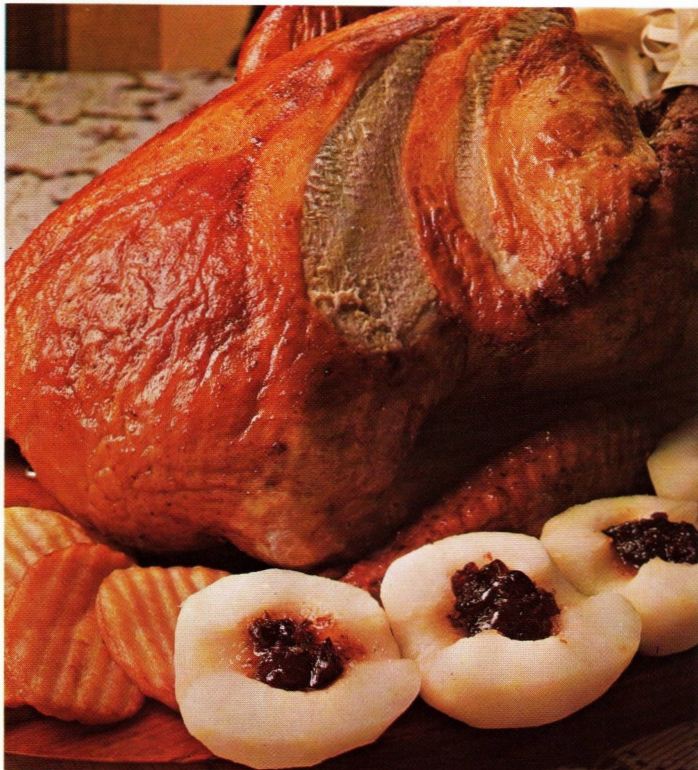
Place powdered milk into bowl, gradually add water, beat until smooth then pour through fine sieve. Place custard powder and sugar into bowl, gradually add the milk, stirring until combined; pour into large saucepan. Place over low heat, stir until sauce boils and thickens; simmer, uncovered, 4 minutes. Gradually add brandy to taste. Remove saucepan from heat, allow to cool slightly.

Place cream in bowl, beat until soft peaks form, fold into custard. This custard can be served warm or cold. If serving cold, a little extra milk may be needed, as it thickens on standing.

**Gives 25 servings, allowing 1/3 cup per serving.**

Photography by Garry Isaacs

## ROAST TURKEY



## ROAST TURKEY

**1 turkey**  
**125 g (4 oz.) butter**  
**salt**

**2 cups water**  
**2 chicken stock cubes**

Pack stuffing into turkey, including cavity at neck end. This gives the bird a good shape. Tie legs together. Rub softened butter well into bird, particularly over legs and breast; sprinkle with salt. Put bird into baking dish, add water and crumbled stock cubes. Cover turkey with well-greased aluminium foil, or well-greased brown paper. Bake in moderately-slow oven until cooked, allowing approximately 25 minutes per 500 g (1 lb.) weight. Remove aluminium foil or brown paper 30 minutes before end of cooking time, to allow bird to brown; baste well with pan drippings. Make gravy from pan drippings.

Accompaniments shown in picture are canned pear halves, heated in their own liquid, then drained and the centres filled with cranberry sauce or jelly.

## FORCEMEAT STUFFING

**1 small onion**  
**60 g (2 oz.) ham or bacon**  
**30 g (1 oz.) butter**  
**250 g (½ lb.) minced veal**  
**or sausage mince**  
**3 cups fresh breadcrumbs**

**1 teaspoon grated lemon rind**  
**1 tablespoon chopped parsley**  
**½ teaspoon mixed herbs**  
**salt, pepper**  
**1 egg**

Chop onion and bacon finely, saute in heated butter until onion is transparent. Add meat, breadcrumbs and seasonings; bind with beaten egg; add a little milk if mixture seems too dry.



## ROAST LOIN OF PORK



**3 kg (6 lb.) loin pork**  
**3 teaspoons salt**

**oil**

Ask butcher to remove bones from pork loin and score rind well. Open pork loin out on board, with rind side down. Put prepared stuffing along centre of pork, forming into roll. Tie pork roll securely with string at 2.5 cm (1 in.) intervals down pork. Rub pork rind well with oil then rub salt well into the rind; this ensures crisp crackling. Place pork roll into oiled baking dish. Bake in hot oven 20 minutes. Reduce heat to moderate, cook further 2 hours or until pork is cooked through. Remove pork from baking dish. Remove string. Serve hot with Orange Liqueur Sauce (see below), or cold, thinly sliced, with salad.

**Serves 8.**

## ORANGE STUFFING

**125 g (4 oz.) butter**  
**2 teaspoons grated orange rind**  
**½ teaspoon grated lemon rind**  
**1 medium onion**  
**2 rashers bacon**

**¼ teaspoon rosemary**  
**½ teaspoon sage**  
**¼ teaspoon thyme**  
**salt, pepper**  
**3 cups fresh breadcrumbs**  
**1 egg**

Heat butter in pan, add orange rind, lemon rind, peeled and finely-chopped onion, finely-chopped bacon, rosemary, sage and thyme. Saute gently until onion is transparent; remove from heat. Put breadcrumbs into bowl, add onion mixture and beaten egg; mix well. Season with salt and pepper.

**Orange Liqueur Sauce:** Combine 1 cup orange juice, 1 cup water, 2 crumbled chicken stock cubes, 2 tablespoons grand marnier (or brandy) and 1 tablespoon cornflour. Drain off all fat from baking dish, add the sauce, stir until sauce boils and thickens; reduce heat, simmer 5 minutes. Season with salt and pepper.



**ROAST DUCK WITH BRANDIED PEACHES****ROAST DUCK WITH BRANDIED PEACHES**

2 kg (4 lb.) duck  
oil

salt, pepper

Rub duck with salt and pepper, stuff with  $\frac{3}{4}$  of prepared rice stuffing (reserve remainder to serve with brandied peaches). Place duck in oiled baking dish, brush over completely with oil. Roast in hot oven 15 minutes, reduce heat to moderate, cook until tender (allow 25 minutes per 500 g (1 lb.) cooking time), brushing with oil from time to time. Serve with brandied peaches that have been filled with remainder of rice stuffing.

**Serves 4.**

**RICE STUFFING**

1½ cups rice  
2 tablespoons oil  
2 sticks celery  
125 g (4 oz.) mushrooms

8 shallots or spring onions  
salt, pepper  
3 canned peach halves  
1 teaspoon mixed herbs

Cook rice in boiling salted water until tender, drain. While still hot pour over 1 tablespoon oil, toss lightly.

Heat remaining oil in pan, add chopped celery and chopped mushrooms, saute 2 minutes. Add to rice with chopped shallots, salt, pepper, chopped peaches and mixed herbs.

**BRANDIED PEACHES**

910 g (1 lb. 13 oz.) can  
peach halves

$\frac{1}{3}$  cup brandy  
5 cm (2 in.) cinnamon stick

Use 3 peach halves from the can for the stuffing. Drain the remainder, place syrup from the can and cinnamon stick into saucepan, simmer gently 5 minutes. Remove cinnamon stick, stir in brandy. Add peach halves, heat through gently.

## GLAZES FOR HAM



## GLAZES FOR HAM

### HONEY GLAZE

$\frac{1}{2}$  cup honey  
 $\frac{1}{4}$  cup brown sugar  
 1 teaspoon soy sauce

1 teaspoon dry mustard  
 1 tablespoon brown vinegar

Carefully remove skin from ham, cut surface fat into neat diamonds as shown in picture. Put remaining ingredients for glaze into bowl, stir until combined. Put ham into large baking dish, brush well with glaze. Put in moderately hot oven, cook approximately 30 minutes or until ham is golden brown; brush frequently with honey glaze while cooking. Decorate ham with whole cloves and halved glaze cherries (put halved toothpicks into ham, press cherries on to toothpicks).

Glaze ham on the day required. When glazed the day before, the glaze can become thin and the gloss is not as rich.

**Note:** Warmed, sieved apricot jam also makes a simple but delicious glaze for ham. Apply and bake as for Honey Glaze.

### BLACK CHERRY GLAZE

*This is an excellent glaze for canned ham. The Honey Glaze, above, can also be used for canned ham.*

470 g (15 oz.) can black  
 cherries

1 tablespoon cornflour  
 2 tablespoons port wine

Remove any gelatine from outside of ham. Drain cherries, put syrup in saucepan. Blend 1 tablespoon of the syrup with cornflour, add to saucepan with port. Stir over heat until sauce boils and thickens. Arrange cherries on top of ham, pour glaze over.



## CHRISTMAS PUDDING



## CHRISTMAS PUDDING

1 cup plain flour  
 60 g (2 oz.) butter  
 1 cup brown sugar, firmly  
     packed  
 250 g (8 oz.) sultanas  
 250 g (8 oz.) raisins  
 250 g (8 oz.) currants  
 125 g (4 oz.) mixed peel  
 125 g (4 oz.) dates

2 cups fresh breadcrumbs  
 1 tablespoon grated lemon  
     rind  
 ½ teaspoon nutmeg  
 ½ teaspoon salt  
 3 eggs  
 ½ cup milk  
 ¼ cup brandy  
 ¼ cup rum

Sift flour, rub in butter until mixture resembles fine breadcrumbs. Chop raisins and dates, add to the flour mixture with sugar, sultanas, currants, chopped peel, breadcrumbs, lemon rind, nutmeg and salt. Beat eggs lightly, add to fruit with milk, brandy and rum; mix well.

**To Steam:** Spoon mixture into well-greased 2 litre (approx. 4 pint) pudding basin, steam 5 hours. Check every 20 to 30 minutes to see if boiling water in saucepan needs to be replenished. Resteam 2 hours on day of serving.

**To Boil:** Fill mixture into pudding cloth, tie with string 2.5 cm (1 in.) above top of pudding. Lower carefully into large saucepan of boiling water, cover, boil 5 hours. Check frequently to see if water needs replenishing. When cold, remove pudding cloth carefully. Cover with clean cloth, refrigerate. Reboil 2 hours on day of serving.

**Serves 6.**

## RICH CHRISTMAS PUDDING



## RICH CHRISTMAS PUDDING

500 g (1 lb.) sultanas  
 250 g (½ lb.) raisins  
 250 g (½ lb.) prunes  
 125 g (4 oz.) dates  
 125 g (4 oz.) currants  
 60 g (2 oz.) mixed peel  
 1 cooking apple  
 1 teaspoon grated lemon rind  
 ¼ cup brandy  
 185 g (6 oz.) butter

3 eggs  
 3 cups day-old breadcrumbs  
 2 tablespoons plain flour  
 1 teaspoon mixed spice  
 ¼ teaspoon nutmeg  
 ¼ teaspoon cinnamon  
 ¼ teaspoon bicarbonate of soda  
 ¼ teaspoon salt  
 ¾ cup brown sugar, firmly packed

Stone dates and prunes, chop all fruits, combine with peeled and grated apple, lemon rind, and brandy; cover, stand 1 week. Beat butter until soft, add sugar, beat only until combined. Add eggs one at a time, beating well after each addition. Combine creamed mixture thoroughly with fruit mixture and breadcrumbs. Stir in sifted dry ingredients.

**To Steam:** Fill into well-greased, 2 litre (approx. 4 pint) basin, cover top loosely with aluminium foil, secure with string. Steam for 4 hours. (Check water in boiler every 30 minutes, and add more boiling water as necessary.) Resteam for 1 hour on day of serving.

**To Boil:** Fill into large pudding cloth (about 45 cm (18 in.) square), gather corners of cloth together as evenly as possible; tie securely with string, about 2.5 cm (1 in.) above top of pudding mixture to allow room for expansion during cooking. Make handle from ends of string. Use a large boiler with tightly-fitting lid. Have boiler about three-quarters full of water, bring to boil, lower pudding gently into water. Cover with lid, boil for 3½ hours. Replenish with boiling water as often as necessary, about every 20 to 30 minutes. Water must not go off the boil. Reboil for 1 hour on day of serving.

**Serves 6.**



## SAUCES FOR THE PUDDING



## SAUCES FOR THE PUDDING

### BRANDY CUSTARD

**¼ cup sugar**  
**½ cup water**  
**2 egg-yolks**

**pinch salt**  
**2 tablespoons brandy**  
**¼ cup cream**

Place sugar and water into saucepan; stir over low heat to dissolve sugar, bring to the boil, reduce heat, simmer 10 minutes. Beat egg-yolks and salt, pour in hot syrup slowly, beating until thick and creamy. Fold in brandy and whipped cream.

**Makes about 1 cup.**

### FROZEN BRANDY CREAM

**1 cup cream**  
**½ cup sugar**  
**¼ cup lemon juice**

**3 teaspoons vanilla**  
**⅓ cup brandy**

Whip cream until just stiff. Stir in lemon juice, vanilla and sugar. Add brandy and mix carefully. Place mixture into freezer tray, freeze until firm. Delicious to serve with the pudding, or as a topping for mince pies.

### RUM-CREAM SAUCE

**2 egg-yolks**  
**¼ cup sugar**

**¼ cup rum or brandy**  
**1 cup cream**

Combine rum and sugar in bowl, allow to stand at least 1 hour. Beat egg-yolks until thick and creamy, gradually add rum mixture, beating well after each addition. Cover, stand 1 hour. Whip cream, fold into egg mixture, refrigerate until ready to serve. Serve over Christmas pudding. (It is delicious, too, as a topping for fresh strawberries.)

**Makes about 2½ cups.**

## CHRISTMAS ICECREAM CAKE



## CHRISTMAS ICECREAM CAKE

2½ cups milk

1 cup condensed milk

1 vanilla junket tablet

1 tablespoon milk, extra

1 teaspoon vanilla

1½ tablespoons gelatine

4 tablespoons water

60 g (2 oz.) raisins

60 g (2 oz.) sultanas

60 g (2 oz.) crystallised

ginger

60 g (2 oz.) glace cherries

60 g (2 oz.) slivered

almonds

3 tablespoons rum

1 cup cream

Put milk and condensed milk into saucepan, stir over low heat until just lukewarm, remove from heat. Crush junket tablet, dissolve in the 1 tablespoon of extra milk, stir into warm milk with vanilla. Soften gelatine in water, dissolve over hot water, allow to cool but not set. Stir cooled gelatine mixture into milk mixture, mix well. Pour into shallow trays, refrigerate until set.

Spoon mixture into large bowl of electric mixer, beat on high speed for 10 minutes; the mixture will increase in bulk. Combine chopped raisins, sultanas, chopped ginger and cherries in bowl. Toast and finely chop almonds, combine with rum. Fold fruit, almonds and rum into icecream mixture. Beat cream until soft peaks form, gently fold into mixture, mix well. Pour mixture into greased deep 20 cm (8 in.) cake tin, which has been lined with greased greaseproof paper. Cover with aluminium foil, put in freezer, freeze overnight.

To serve, unmould cake on to serving plate; decorate with extra whipped cream, if desired. After removing from freezer, allow cake to stand in refrigerator 45 minutes. This will make cutting and serving easier.

**Serves 8.**



## JELLIED PLUM PUDDINGS



## JELLIED PLUM PUDDINGS

*(shown in picture)*

1 pkt. port wine jelly  
crystals  
2 teaspoons gelatine  
3 cups boiling water

375 g (12 oz.) can fruit  
mince  
2 tablespoons brandy

Dissolve jelly crystals and gelatine in boiling water. Allow to cool, then refrigerate until partially set.

Combine fruit mince and brandy, fold in the partially-set jelly. Spoon mixture into one large or six individual lightly-oiled moulds. Refrigerate several hours or overnight.

To serve, unmould carefully, decorate with whipped cream.

**Serves 6.**

## ECONOMICAL CHRISTMAS PUDDING

*(pictured on card W7)*

2 cups plain flour  
1 cup brown sugar,  
lightly packed  
250 g (8 oz.) sultanas  
250 g (8 oz.) raisins  
125 g (4 oz.) currants  
60 g (2 oz.) mixed peel

1 teaspoon mixed spice  
125 g (4 oz.) butter  
1 cup hot water  
1 teaspoon bicarbonate  
of soda  
½ cup cold water  
½ cup brandy

Dissolve bicarbonate of soda in the cold water and brandy; melt butter in the hot water. Chop fruit. Sift all dry ingredients into basin, add the liquid, add fruit, cover, allow to stand overnight. Mixture thickens with standing.

Next day, place mixture into greased 2 litre (approx. 4 pint) pudding basin, steam 4 hours. Resteam 2 hours on day of serving.

**Serves 6.**

## FRUIT MINCE PIE



### FRUIT MINCE PIE PASTRY

**185 g (6 oz.) butter**  
**½ cup castor sugar**  
**2 eggs**  
**3 cups plain flour**

**⅓ cup ground rice**  
**½ teaspoon baking powder**  
**1 egg-white, extra**

Cream butter and sugar, add eggs one at a time, beating well after each addition. Sift flour, ground rice and baking powder, work into creamed mixture, knead lightly until smooth. Refrigerate 45 minutes.

Roll out half the pastry to line greased 23 cm (9 in.) pie plate, fill with fruit mince. Brush edge with egg-white. Roll out remaining pastry, place in position over pie, decorate edges.

Brush top of pie with beaten egg-white. Bake in moderately hot oven 10 minutes, reduce heat to moderate, bake further 30 minutes.

Sprinkle top of pie with sifted icing sugar. Nice topped with Frozen Brandied Cream (card **W7**) and strawberries, or cream or icecream.

### FRUIT MINCE FILLING

**470 g (15 oz.) can crushed**  
**pineapple**  
**1 cup sultanas**  
**1 cup raisins**  
**¼ cup currants**  
**60 g (2 oz.) glace cherries**  
**1 tablespoon chopped**  
**mixed peel**

**1 apple**  
**¼ cup brown sugar**  
**1 tablespoon grated**  
**lemon rind**  
**½ teaspoon cinnamon**  
**½ teaspoon nutmeg**  
**1 tablespoon cornflour**  
**¼ cup brandy**

Peel and grate apple. Combine all ingredients in saucepan except cornflour and brandy. Stir over medium heat until mixture boils, reduce heat, simmer 3 minutes or until fruit is plump. Blend cornflour with brandy, mix into hot fruit mixture. Stir until mixture boils and thickens. Cool before filling into pie shell.



## SCOTTISH BLACK BUN



## SCOTTISH BLACK BUN

500 g (1 lb.) raisins	½ cup sugar
500 g (1 lb.) currants	2 teaspoons cinnamon
90 g (3 oz.) blanched almonds	1 teaspoon cream of tartar
60 g (2 oz.) mixed peel	½ teaspoon bicarbonate of soda
2 cups plain flour	½ cup brandy
¼ teaspoon ground allspice	1 cup milk
2 teaspoons ground ginger	

Chop almonds and mixed peel. Sift all dry ingredients into bowl, mix in fruit and almonds. Add brandy and milk, mix to a soft consistency. Set aside while making pastry.

## PASTRY

3 cups plain flour	125 g (4 oz.) butter
pinch salt	½ cup water, approx.
¼ teaspoon baking powder	1 egg

Sift flour, salt and baking powder into bowl, rub in butter until mixture resembles fine breadcrumbs. Mix to a firm dough with water.

Roll out two-thirds of the pastry on lightly-floured surface to fit greased 23 cm x 12 cm (9 in. x 5 in.) loaf tin. Line tin with pastry, fill with fruit mixture to within 1 cm (½ in.) of top of pastry. Smooth top of fruit mixture. Roll out remaining pastry to fit top of bun. Glaze edges of pastry with beaten egg, cover with pastry top, pinch edges together. Using sharp knife, cut top in few places to enable steam to escape. Brush top with beaten egg. Bake in slow oven 2½ to 3 hours; when cooked, cool in tin on wire rack then turn out of tin.

## PUNCHES



## PUNCHES

### PINEAPPLE CRUSH

(shown in picture)

- |                           |                         |
|---------------------------|-------------------------|
| 910 g (1 lb. 13 oz.) can  | 1 cup water             |
| pineapple pieces          | 4 passionfruit          |
| 2 470 g (15 oz.) cans     | 1 litre flagon (4 cups) |
| sliced mangoes            | dry white wine          |
| 2 cups fresh orange juice | 900 ml bottle lemonade  |

Drain pineapple pieces and mango slices, reserve syrup. Put pineapple pieces and mango slices into blender. Add 1 cup of the orange juice, blend on medium speed until fruit is pulpy. Pour into bowl, add remaining liquids, reserved fruit syrup and passionfruit pulp, mix well. Refrigerate until very cold. (A small jar of maraschino cherries, drained, can also be added.)

**Makes about 3½ litres.**

**Note:** 1 ripe pineapple and 2 ripe mangoes can be substituted for the canned fruit.

### FRUIT HEALTH PUNCH

- |                               |                           |
|-------------------------------|---------------------------|
| 850 ml (30 oz.) can apricot   | 850 ml (30 oz.) can apple |
| juice                         | juice                     |
| 850 ml (30 oz.) can pineapple | ½ cup mint leaves         |
| juice                         |                           |

Combine apricot juice, pineapple juice, apple juice, and mint leaves in large bowl. Refrigerate several hours or overnight. To serve, mix punch lightly, pour into glasses.

(Fruit kebabs are a colourful addition to each glass. Arrange on long thin bamboo skewers, pieces of any fruits in season: strawberries, apple, banana, pineapple, papaw and so on.)

**Makes about 2½ litres.**



## CHOCOLATE DESSERT CAKE



### CHOCOLATE DESSERT CAKE

**2 packets chocolate buttercake mix,  $\frac{3}{4}$  cup milk,  $\frac{1}{4}$  cup Tia Maria or other coffee liqueur, 1 cup cream, 2 cups cream extra, 125 g (4 oz.) dark chocolate.**

Place cake mixes in large bowl, make up as directed on packet. Grease deep, round 25 cm (10 in.) cake tin, line base with greased greaseproof paper. Spread cake mixture evenly into prepared tin, bake in moderate oven 40 to 50 minutes, or until cooked when tested. Remove from tin, cool on wire rack.

When cold, cut into four layers. Brush each layer with combined milk and Tia Maria; brush cut side of top layer.

Place one layer of cake on serving plate, spread evenly with half the chocolate filling. Top with another layer of cake, spread evenly with the whipped cream. Place another layer of cake on top of cream, spread evenly with remainder of chocolate filling. Place top layer of cake in place.

Melt chocolate in top of double saucepan, over hot water. Remove from heat, cool slightly. Pour over top of cake and spread evenly. Refrigerate until just set. Mark chocolate into sections with hot knife. Decorate sides and edge of top of cake with extra whipped cream. Decorate, if desired, with small coffee liqueur beans.

### CHOCOLATE FILLING

**185 g (6 oz.) butter, 1 cup icing sugar,  $1\frac{1}{2}$  teaspoons vanilla,  $1\frac{1}{2}$  teaspoons gelatine,  $1\frac{1}{2}$  tablespoons water, 185 g (6 oz.) dark chocolate, 3 eggs (separated),  $\frac{1}{4}$  cup rum, 1 cup cream.**

Beat butter until soft and creamy, gradually add sifted icing sugar, beating well, add vanilla.

Put gelatine and water in small saucepan, stir over low heat until gelatine dissolves. Allow to become cold but not set.

Put chopped chocolate in top of double saucepan, over simmering water, stir until melted. Remove from heat, add egg-yolks and rum, stir until combined; cool mixture completely. Add to butter mixture with gelatine, beat until just combined. Beat egg-whites until soft peaks form. Fold egg-whites and lightly whipped cream into butter mixture until just combined.

## CHOCOLATE RUM STICKS



185 g (6 oz.) dark chocolate  
 90 g (3 oz.) butter  
 1 egg-yolk  
 2 teaspoons rum

125 g (4 oz.) dark chocolate  
 extra  
 45 g (1½ oz.) solid white  
 vegetable shortening

Melt chocolate over hot water, allow to become cold but not set. Cream butter until light and fluffy. Beat egg-yolk, gradually add creamed butter, about 1 tablespoon at a time, beat until just blended. When chocolate is cold, gradually blend it into the butter mixture, beat well. Refrigerate 5 minutes to stiffen slightly. Add rum, mix well. Put mixture into piping bag fitted with 1 cm (½ in.) plain pipe, pipe 6 cm (2½ in.) sticks on to waxed paper, freeze 20 minutes.

Melt extra chocolate and shortening over hot water, cool; when beginning to thicken, dip sticks in to coat completely. Place on waxed paper, refrigerate 10 minutes, then decorate with remaining chocolate coating. Keep refrigerated.

**Makes about 24.**

## CHOCOLATE FRUIT SQUARES

½ cup drinking chocolate  
 1½ cups coconut  
 1 cup sultanas  
 1 cup crushed cornflakes  
 ⅓ cup chopped walnuts

½ cup finely-crushed  
 plain sweet biscuits  
 ¾ cup condensed milk  
 1 tablespoon sherry  
 125 g (4 oz.) dark chocolate

Combine drinking chocolate, coconut, sultanas, cornflakes, walnuts and crushed biscuits. Add condensed milk and sherry, mix well.

Line base and sides of 18 cm x 28 cm (7 in. x 11 in) lamington tin with greased greaseproof paper. Spread mixture evenly over the base, refrigerate 1 hour. Turn out of tin and remove paper. Roughly chop chocolate, melt over hot water. Spread melted chocolate over, allow chocolate to set; cut into squares for serving.



## IRISH FRUIT CAKE

## IRISH FRUIT CAKE

- |                               |                             |
|-------------------------------|-----------------------------|
| 375 g (12 oz.) raisins        | ½ small green apple         |
| 375 g (12 oz.) sultanas       | 30 g (1 oz.) walnuts        |
| 90 g (3 oz.) glace cherries   | 60 g (2 oz.) ground almonds |
| 90 g (3 oz.) dates            | 185 g (6 oz.) butter        |
| 60 g (2 oz.) prunes           | ¾ cup castor sugar          |
| 30 g (1 oz.) glace pineapple  | 3 eggs                      |
| 60 g (2 oz.) mixed peel       | 1½ cups plain flour         |
| 1 teaspoon grated lemon rind  | ¼ teaspoon nutmeg           |
| 1 teaspoon grated orange rind | ½ teaspoon cinnamon         |
| 2 tablespoons lemon juice     | ¼ teaspoon salt             |
| ¼ cup orange juice            | 1 tablespoon whisky, extra  |
| ⅓ cup whisky                  |                             |

Stone prunes, chop all fruit, combine in large screwtop jar with rinds, juices, whisky and peeled and grated apple, cover with plastic lid. Shake jar well to mix ingredients evenly; store in cool, dry place 3 weeks. Reverse jar each day.

Line deep 20 cm (8 in.) square cake tin with two thicknesses of greaseproof paper, bringing paper 5 cm (2 in.) above edges of tin. Chop walnuts. Beat butter until soft, add sugar, beat only until combined. Add eggs one at a time, beating well after each addition. Place fruit mixture into large basin, add walnuts, almonds and creamed mixture; mix well. Stir in sifted dry ingredients. Spread mixture evenly into prepared tin, bake in slow oven 3 to 3½ hours. Remove from oven, brush evenly with extra whisky, cover with aluminium foil, leave until cold. Remove from tin, re-wrap in foil to keep airtight until required.



## WHITE CHRISTMAS CAKE



## WHITE CHRISTMAS CAKE

250 g (8 oz.) butter

1¼ cups sugar

1 teaspoon vanilla

½ teaspoon cinnamon

4 eggs

90 g (3 oz.) glacé cherries

90 g (3 oz.) sultanas

30 g (1 oz.) chopped

mixed peel

90 g (3 oz.) ground almonds

2¼ cups plain flour

1 teaspoon baking powder

½ teaspoon salt

Cream butter until fluffy, add sugar gradually, beating at least 10 minutes. Beat in vanilla and cinnamon. Add eggs one at a time, beating well after each addition. Fold in halved cherries, sultanas, mixed peel and ground almonds. Lastly fold in sifted dry ingredients. Spread mixture evenly into greased deep 20 cm (8 in.) round cake tin.

Bake in slow oven 1¼ to 2 hours or until cooked when tested. Cool in tin 5 minutes, then remove. Cool completely, sprinkle with icing sugar.



## FESTIVE FRUIT CAKE



## FESTIVE FRUIT CAKE

250 g (8 oz.) dessert dates  
 250 g (8 oz.) glacé pineapple  
 125 g (4 oz.) glacé apricots  
 125 g (4 oz.) green glacé  
     cherries  
 125 g (4 oz.) red glacé  
     cherries  
 250 g (8 oz.) brazil nuts  
 2 eggs

½ cup brown sugar,  
     lightly packed  
 1 teaspoon vanilla  
 1 tablespoon rum  
 90 g (3 oz.) butter  
 ¼ cup plain flour  
 ¼ cup self-raising flour  
 ¼ teaspoon salt  
 1 tablespoon rum extra

Grease, and line with greased greaseproof paper a 23 cm x 12 cm (9 in. x 5 in.) loaf tin. Stone and halve dates, chop pineapple and apricots into large pieces; leave cherries and brazil nuts whole.

Beat eggs until thick and creamy, add sugar, vanilla and rum, beat until sugar dissolves. Add softened butter, beat until combined. Stir in sifted flours and salt. And fruits and nuts; mix thoroughly. Spread evenly into prepared tin, bake in slow oven 1½ to 2 hours. When cooked, remove from oven, brush evenly with extra rum, cover with aluminium foil, leave until cold. Remove from tin, re-wrap in foil until required.

## RICH FRUIT CAKE



## RICH FRUIT CAKE

750 g (1½ lb.) sultanas  
 250 g (8 oz.) raisins  
 125 g (4 oz.) currants  
 125 g (4 oz.) glace cherries  
 125 g (4 oz.) mixed peel  
 ½ cup rum, brandy or sherry  
 250 g (8 oz.) butter  
 1½ cups brown sugar,  
     firmly packed  
 1 teaspoon grated  
     orange rind

1 teaspoon grated  
     lemon rind  
 4 eggs  
 2 tablespoons marmalade  
 2½ cups plain flour  
 1 teaspoon mixed spice  
 ¼ teaspoon cinnamon  
 ¼ teaspoon nutmeg  
 pinch salt

Chop all fruit, place in large basin, add rum, brandy or sherry, cover, stand few hours or overnight.

Line deep 23 cm (9 in.) round cake tin or 19 cm (7½ in.) or 20 cm (8 in.) square tin with two thicknesses of greaseproof paper, bringing paper 5 cm (2 in.) above edge of tin.

Cream butter until soft, add brown sugar, beat until just combined; add orange and lemon rind. Add eggs one at a time, beating well after each addition, add marmalade. Place creamed mixture into large basin, add fruit mixture and sifted dry ingredients alternately, mix thoroughly. Place mixture into prepared tin, bake in slow oven 3 to 3½ hours or until cooked when tested.



## **MADEIRA FRUIT CAKE**



## **MADEIRA FRUIT CAKE**

**250 g (8 oz.) glace cherries**

**500 g (1 lb.) sultanas**

**125 g (4 oz.) mixed peel**

**125 g (4 oz.) blanched  
almonds**

**1 teaspoon grated  
orange rind**

**1 teaspoon grated  
lemon rind**

**1/3 cup brandy**

**1/3 cup sweet sherry**

**375 g (12 oz.) butter**

**1 1/3 cups castor sugar**

**6 eggs**

**4 cups plain flour**

**2 teaspoons baking powder**

Put halved cherries, sultanas, mixed peel, finely-chopped almonds, orange and lemon rinds, brandy and sweet sherry into bowl; mix well. Cover and stand overnight.

Beat butter until soft and creamy, gradually add sugar, beating well. Add eggs one at a time, beating well after each addition. Fold in sifted flour and baking powder alternately with fruit; mix well.

Spoon cake mixture into deep 23 cm (9 in.) round cake tin lined with three thicknesses of greaseproof paper. Bake in slow oven 3 hours or until cooked when tested. When completely cold, turn out of tin.

## HAZELNUT CHERRY CAKE



## HAZELNUT CHERRY CAKE

185 g (6 oz.) glace cherries  
125 g (4 oz.) hazelnuts  
60 g (2 oz.) glace pineapple  
185 g (6 oz.) butter  
 $\frac{3}{4}$  cup castor sugar

3 eggs  
 $1\frac{1}{4}$  cups plain flour  
 $\frac{1}{4}$  teaspoon salt  
2 teaspoons grated  
lemon rind

Halve cherries, finely chop hazelnuts, thinly slice pineapple.

Beat butter until creamy, add sugar and lemon rind, beat until light and fluffy. Add eggs one at a time, beating well after each addition. Stir in sifted flour and salt, beat lightly until smooth, fold in prepared fruits and nuts.

Spread into greased and greased-paper-lined 20 cm x 10 cm (8 in. x 4 in.) loaf tin. Bake in moderately slow oven approximately  $1\frac{1}{2}$  hours.

Stand in tin 5 minutes before turning out on wire rack to cool. Dust top with icing sugar to serve.



## NUT CAKE



## NUT CAKE

500 g (1 lb.) walnut pieces  
 250 g (8 oz.) ground  
     hazelnuts  
 60 g (2 oz.) dark chocolate  
 250 g (8 oz.) butter  
 ½ cup brown sugar,  
     firmly packed  
 ½ cup castor sugar

5 eggs  
 ⅓ cup honey  
 2 teaspoons grated  
     lemon rind  
 2 cups plain flour  
 1 teaspoon cinnamon  
 ¼ teaspoon salt  
 ½ cup rum

Chop walnuts coarsely, combine with hazelnuts in large basin. Melt chocolate over hot water. Beat butter until soft, add sugars, beat only until combined. Add eggs one at a time, beating well after each addition; add honey and lemon rind.

Add creamed mixture to nut mixture, mix well. Stir in melted chocolate, then sifted dry ingredients alternately with rum.

Spread into greased deep 19 cm (7½ in.) or 20 cm (8 in.) square tin or 23 cm (9 in.) round tin, cover loosely with aluminium foil. Bake in very slow oven 3 hours, remove aluminium foil, bake further 15 minutes or until cooked when tested.

## GERMAN STOLLEN



## GERMAN STOLLEN

125 g (4 oz.) blanched  
almonds

125 g (4 oz.) mixed peel

375 g (12 oz.) raisins

$\frac{1}{4}$  cup rum

60 g (2 oz.) compressed  
yeast

1 teaspoon sugar

$\frac{1}{2}$  cup lukewarm water

5 cups plain flour

pinch salt

250 g (8 oz.) butter

$\frac{3}{4}$  cup sugar, extra

1 cup lukewarm milk

Chop almonds, mixed peel and raisins finely, place in bowl, pour over rum, allow to stand 1 hour. In another bowl cream yeast and sugar, add lukewarm water, stir well. Stand in warm place until frothy (approximately 15 minutes).

Sift flour and salt, rub in butter, add extra sugar and fruit mixture, mix well. Make well in centre. Combine lukewarm milk and yeast mixture, add to flour, mix well. Cover, let stand in warm place 35 to 40 minutes.

Turn out on lightly-floured surface, knead well. Divide into half; roll each half into oval shape, approximately 2.5 cm (1 in.) thick, fold one edge over lengthwise to within 2.5 cm (1 in.) of other edge. Place on greased oven trays and allow to rise in warm place approximately 45 minutes. Bake in moderate oven 45 to 50 minutes.

There are two traditional German methods of finishing the Stollen; the first is to sprinkle castor sugar over the cooled cake; the other is to sprinkle with sifted icing sugar just before serving.

**Makes 2.**



## CURRANT-CHERRY CAKE



## CURRANT-CHERRY CAKE

1 kg (2 lb.) currants  
 250 g (8 oz.) glace cherries  
 250 g (8 oz.) butter  
 1 cup brown sugar,  
 firmly packed  
 5 eggs  
 ½ cup rum, brandy or  
 sweet sherry

2 cups plain flour  
 ½ teaspoon salt  
 1 teaspoon mixed spice  
 2 tablespoons rum, brandy  
 or sweet sherry, extra

Line a deep 20 cm (8 in.) square or deep 23 cm (9 in.) round cake tin with three thicknesses of greaseproof paper, bringing paper 8 cm (3 in.) above edges of tin.

Cut cherries in half, combine in large basin with currants and rum. Beat butter until soft, add sugar, beat until combined. Add eggs one at a time, beating well after each addition. Add creamed mixture to fruit mixture; mix well.

Stir in sifted dry ingredients; mix well. Spread evenly into prepared tin. Bake in slow oven 2½ to 3 hours, until cooked when tested. When cooked, remove from oven, brush top evenly with extra rum, cover tightly with aluminium foil, leave until cold. Remove from tin, rewrap in aluminium foil to keep airtight until required.

## PINEAPPLE FRUIT CAKE



## PINEAPPLE FRUIT CAKE

470 g (15 oz.) can crushed pineapple	1 teaspoon bicarbonate of soda
500 g (1 lb.) mixed fruit	2 eggs
125 g (4 oz.) butter	1 cup plain flour
1 cup sugar	1 cup self-raising flour
1 teaspoon mixed spice	¼ teaspoon salt

Line deep 20 cm (8 in.) round cake tin with two thicknesses of greaseproof paper, bringing paper 5 cm (2 in.) above edges of tin.

Combine undrained pineapple, chopped fruit, butter, sugar, spice and soda in saucepan. Stir over low heat until sugar is dissolved, bring to boil; boil, uncovered, 3 minutes. Allow to become cold. When cold, add beaten eggs and sifted dry ingredients, mix well. Spread evenly into prepared tin. Bake in moderate oven 1½ to 2 hours, until cooked when tested. Cover, leave in tin until completely cold.